






## SETUP

1. **Compatible Cookware:** Ensure cookware has a magnetic base to be compatible with the induction cooktop.
2. **Start Cooking:** Make sure the cookware is on the glass top before pressing  .  
**NOTE:** Display  , it caused by no cookware is detected, or when incompatible cookware is used, the cooktop will shut off in 60 seconds.
3. **°F to °C:** To switch to Celsius (C), press and hold **TEMP** for 3 seconds before turning on the unit. Press  to select Celsius (C), then press **TEMP** again to confirm.
4. **Rapid Adjustment:** Press and hold  or  to adjust the HEAT, TEMP, and TIMER settings rapidly, saving the need to press the button multiple times.
5. **Adjustable Leveling Foot:** The cooktop features one adjustable foot for balancing on uneven surfaces, ensuring stable operation.

## COOKING MODE SETTING

Mode	Description	Example
<b>HEAT</b>	<p><b>Model 102714-A:</b> Adjust the power between 300W and 1800W.</p> <p><b>Model 102718-A:</b> Adjust the power between 400W and 3200W.</p> <p>Provide flexible heating intensity, with maximum power enabling more efficient cooking.</p>	Suitable for a variety of cooking tasks, particularly effective for rapid boiling, steaming, hot pot, searing, stir-frying, sautéing, and simmering.
<b>TEMP</b>	<p><b>Model 102714-A:</b> Ranges from 120°F to 460°F (50°C to 240°C).</p> <p><b>Model 102718-A:</b> Ranges from 120°F to 500°F (50°C to 260°C).</p> <p>Supports controlling heating as closely as possible to the desired temperature range. Reaching the set temperature may take additional time compared to <b>HEAT</b> Mode.</p>	<p>Ideal for cooking that requires specific temperature management, such as keeping food warm, deep frying, and simmering.</p> <p><b>NOTE:</b>The ability to achieve the set temperature can be influenced by factors such as the material of the cookware, the volume of food, and ambient temperature. Consequently, variations in the actual temperature may occur.</p>
<b>NOTE:</b> The heating modes <b>HEAT</b> and <b>TEMP</b> operate <b>independently</b> . You can choose one of these modes for cooking.		

## AFTER COOKING

After cooking, the glass surface remains hot, don't touch, and there is an "-H-" sign on the display. If the temperature of the glass surface is below 120°F (50°C), the display will show "-L-".